

Surface cooking

About induction cooktop cooking

CAUTION BEFORE

COOKING

- Do not use the Induction cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the Induction cooktop, even when it is not being used.
- Turn the induction cooktop on only after placing the cookware on it.
- Do not store heavy items above the cooktop surface. They could fall and damage it.

CAUTION

DURING COOKING

- Metallic objects such as knives, forks, spoons, and lids should not be placed on the induction cooktop surface since they can get hot.
- After use, switch off the induction element using its control. Do not rely on the pan detector.
- Use this appliance for normal cooking and frying in the home only. It is not designed for commercial or industrial use.
- Never use the induction cooktop range to heat the room.
- Take care when plugging electrical appliances into a power outlet near the cooktop. Power cords must not come into contact with the cooktop.
- Overheated fat and oil can catch fire quickly. Never leave surface units unattended when preparing foods in fat or oil, for example, when cooking french fries.
- Turn the cooking zones off after use.
- Never place combustible items on the induction cooktop. It may cause a fire.
- Do not use the induction cooktop to heat aluminium foil, products wrapped in aluminium foil, or frozen foods packaged in aluminium cookware.
- There is the risk of burns from the appliance if used carelessly.
- Do not let cables from electrical appliances touch hot cookware or the hot surface of the induction range cooktop.
- Do not use the induction range to dry clothes.

- Never store flammable materials such as aerosols and detergents in the drawer or cupboards under the induction cooktop.
- Users with Pacemakers or Active Heart Implants must keep their upper body at least 1 ft. (30 cm) from the induction cooking zones when they are turned on. If in doubt, you should consult the manufacturer of your device or your doctor.

CAUTION

AFTER COOKING

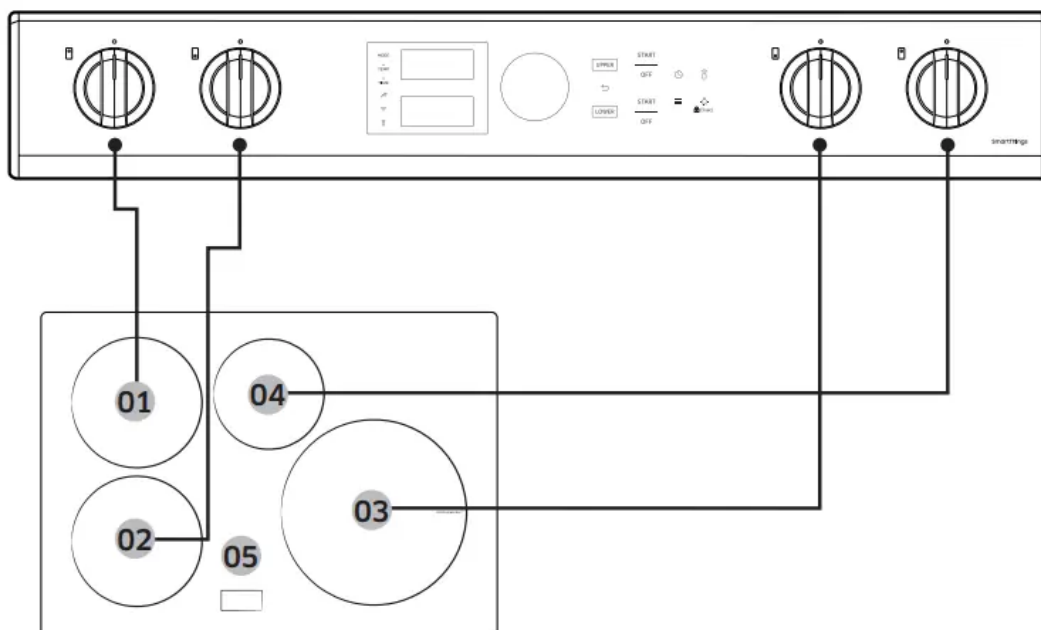
- Do not touch the Induction elements until they have cooled down.
- The surface can stay hot for some time after cooking is complete. If you touch the surface before it has had time to cool down sufficiently, you can burn yourself.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- After you have activated elements on the cooktop, the internal fan may come on for cooling purposes.
- The fan activation time may differ depending on the temperature of the internal sensor. (10 minutes or 20 minutes)
- If you have cabinet storage directly above the cooking surface, make sure that the items in the cabinet are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

NOTE

When you operate the knob, beep sounds once.

Location of the induction cooktop elements and controls

The induction control knobs operate the induction surface elements on the cooktop as shown below.



Safety instructions. Residual heat

- The Cooktop display has a residual heat indicator for each element. It shows which elements are still hot. You should avoid touching an element when this indicator is displayed.
- Even if the Induction cooktop is switched off, the **h** or **H** indicator will stay lit while an element is still hot. The **H** indicator is hotter than **h**.

NOTE: The knob illumination around the knob turns on when the knob is turned on.

Digital display

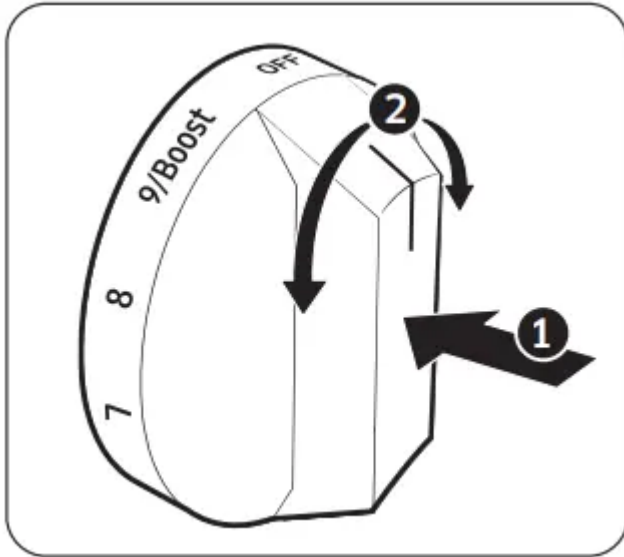
- **P** Power Boost : Use this setting to heat up the contents of a pot or pan faster than the maximum power level "**9**" (Hi).
- **--** Displayed if an element knob was set to an On position after the Sabbath or Self-clean mode has ended or been cancelled, and the range was not able to detect a pot or pan on the burner within one minute. To return the display to normal and use the cooktop, set the knob to the Off position.
- **C1** Error message. Displayed if the Induction cooktop has overheated because of abnormal operation. Example : Operating with empty cookware.
- **u** Error message. Displayed if the cookware on an element is unsuitable, too small, or if no cookware has been placed on the cooking zone.
- **Sb** , **Sc** Displayed when the Sabbath or Self-clean mode is operating.

How to set the appliance for cooktop cooking

CAUTION

- The cooktop elements may be hot even when off and burns can occur. Do not touch the cooktop elements until they have cooled down sufficiently.
- Never leave cooking food unattended when you set the heating element to 6 or higher. Boilovers cause smoke. Greasy spillovers may catch on fire.
- Be sure you turn the control knob to OFF when you finish cooking.

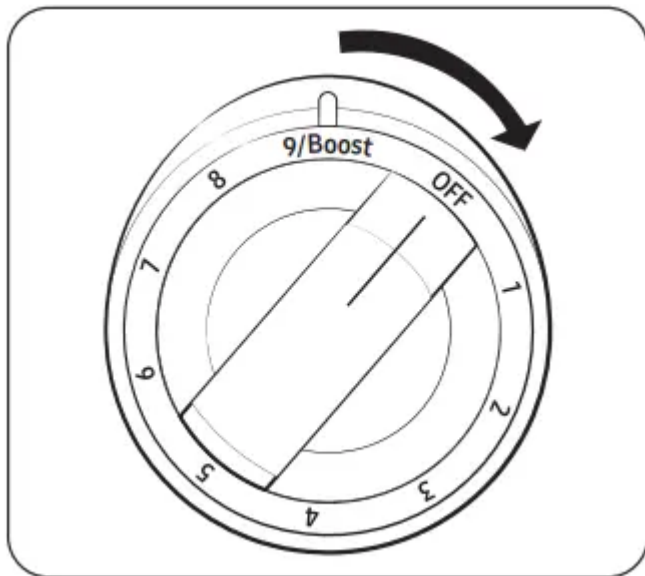
Induction cooktop control knob



1. Push the knob in.
2. Turn in either direction to the setting you want.
3. The digital displays will show "1-8", "9" or "P". • Move the Knob dial until the desired power level setting appears in the digital display: 1, 2 to 9 (Hi), P (Boost).

NOTE Should one or more of the cooking zones switch off before the indicated time has elapsed, see the "Troubleshooting" section. (page 66)

Induction power boost control

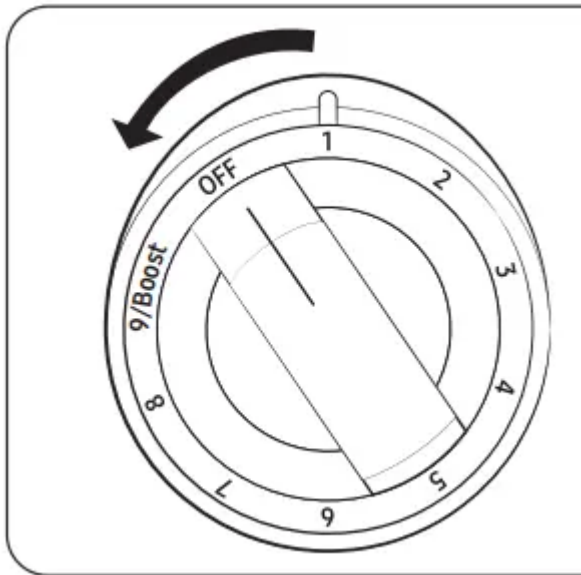


1. To use the Power boost setting, turn the control knob directly to the "9/Boost" setting.
2. The digital display will show "P".
 - The power boost function makes additional power available to the induction cooking zone when you need it. Example: To bring a large volume of water to a boil.
 - The power boost function is activated for a maximum of 10 minutes for each cooking zone. After Power Boost is finished, the cooking zones automatically return to power level "9".

NOTE

- If you turn the control knob to "9/Boost" from another power level, the Induction cooking zone will operate at power level "9". (You cannot set Boost "P", if you rotate the knob to the left.)
- In certain circumstances, the Power boost function may be deactivated automatically to protect the internal electronic components of the induction element.

Induction simmer control



1. To use the Simmer setting, turn the control knob to 1.
2. The digital display will show "1".
 - Use Simmer to simmer and keep large quantities of foods such as stews and soup warm.
 - The simmer setting of the small cooking zone is ideal for delicate foods and melting chocolate.

Virtual Flame technology



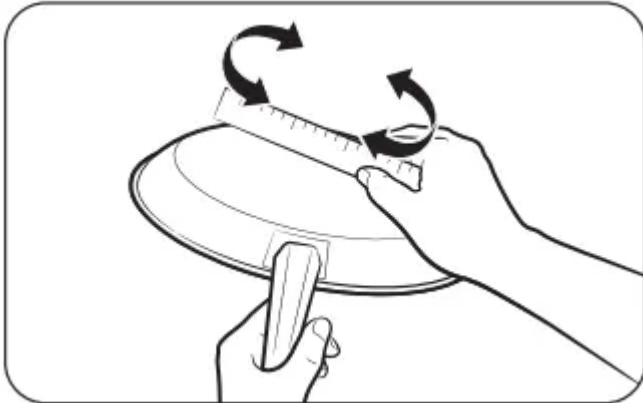
Virtual Flame technology creates the appearance of flames when you turn on an induction element.

- If the Virtual Flame™ option is set to On, virtual flames appear when you turn an induction control knob to an On position.
- The virtual flame may look different depending on the appearance, size, or position of the cookware. (For the best results, use cookware that matches the element size. Cookware that is too large can cover the virtual flame. Cookware that is too small can cause the virtual flame to be ill-formed.)

- Impurities on the cookware bottom or the cooktop surface can cause the virtual flame to be ill-formed or incomplete. Clean up the cookware or the cooktop surface before using them.
- To turn off the virtual flames, set the Virtual Flame™ option to Off. If the virtual flame function does not operate, check if the Virtual Flame™ option has been turned off.

Before using the cooktop

Use quality cookware in good condition



The cookware used with the cooktop surface should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware. Be sure to follow all the recommendations for using cookware.

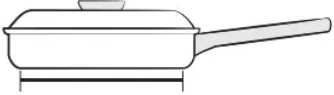
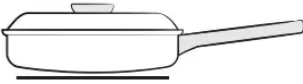
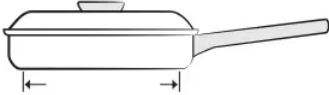
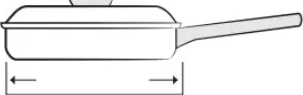

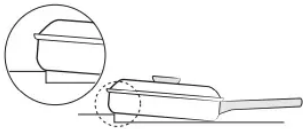


Also remember to

- Use cookware made with the correct material for induction cooking. See "Cookware for induction cooking zones" on page 27.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty.)
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

CAUTION

- The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.

- **DO NOT TOUCH HOT COOKWARE or PANS directly with your hands.** Always use oven mitts or pot holders to protect your hands from burns.
- **DO NOT SLIDE cookware across the cooktop surface.** Doing so may permanently damage the appearance of the ceramic cooktop.

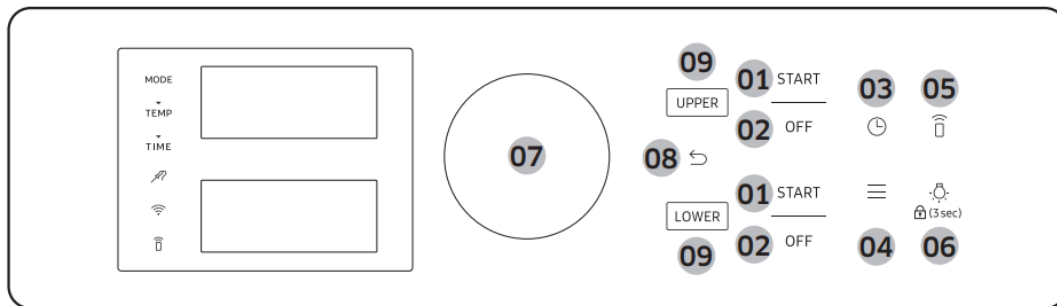
CORRECT	INCORRECT
	
<p>Flat pan bottom & straight sides</p>	<p>Curved or warped pan bottoms or sides.</p>
	
<p>Pan size meets or exceeds the recommended minimum size for the Cooking Zone. See "Using the correct size cookware"</p>	<p>Pan does not meet the minimum size required for the Cooking Zone used. See "Using the correct size cookware"</p>
	
<p>Pan rests completely on the Cooktop surface.</p>	<p>Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.</p>
	
<p>Pan is properly balanced.</p>	<p>Heavy handle tilts pan.</p>

NOTE:

ANY one of the incorrect conditions listed above may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet one or more of these conditions, one or more of the Cooking Zones will not heat, and settings will flash in the affected Cooking Zone display. Correct the problems before attempting to activate the cooktop.

OPERATING THE OVEN







Control panel






1. **START:** Press to start oven operation.
2. **OFF:** Delete all information entered, return to the first step. Stop the oven operation.
3. **Time Option:** Go to set time options. (Cook time, Delay start)
4. **Options:** Go to set options.
5. **Smart Control:** Set Smart Control function On/Off.
6. **Light:** Tap to turn oven light On/Off.
7. **Dial Knob:**
 - Turn Clockwise - Move focus to next / increase value.
 - Turn Counterclockwise - Move focus to previous / decrease value.
 - Push - Select the current value.
8. **Back:** Go to upper depth, previous page, etc.
9. **Flex duo Oven:** Select Upper and Lower oven to use

Lock

This feature lets you lock Oven controls, Cooktop, and Oven door so they cannot be activated accidentally.

<p>How to activate the Lock feature</p> 	 <p>1. Press  for 3 seconds. The lock icon appear in the display as well as the current time. All functions must be cancelled before Lock feature is activated. This function is available only when the oven temperature is under 400 °F.</p>
<p>How to unlock the oven and cooktop</p> 	 <p>1. Press  for 3 seconds. The lock icon will disappear from the display</p>

Clock

	<p>To set the clock time</p> <ol style="list-style-type: none"> 1. Tap . 2. Select Set time using the dial knob. 3. Enter the current time using the dial knob. 4. Push the dial knob to confirm the settings.
	<p>To set the Date</p> <ol style="list-style-type: none"> 1. Tap . 2. Select Set Date using the dial knob. 3. Enter the current Date using the dial knob. 4. Push the dial knob to confirm the settings.
	<p>To change the time format (12hr/24hr)</p> <ol style="list-style-type: none"> 1. Tap . 2. Select Time format using the dial knob. 3. Turn the dial knob to select 12hr or 24 hr. 4. Push the dial knob to save the changes.

NOTE You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath feature is enabled.

Display mode

Sleep mode

The control panel enters Sleep mode if the oven is not used for a while.

In Sleep mode, the control panel is inactive, displaying only the time, until it is reactivated by the user.

NOTE You can adjust the control panel timeout

Wake-Up

	To activate the control panel, turn or push the Dial Knob. User preferences are available in this mode including the timer, oven light, and/or control lock
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Turning the oven light on and off

- The oven light turns on automatically when the door is opened.
- The oven light turns off automatically when the door is closed.
- You can turn the oven light on and off manually by pressing the pad.

Dual Door™

This oven has a unique Dual Door™ that is hinged in the middle. If you have inserted the divider and divided the oven in two (so it is in Twin Mode), you only need to open the top half to access the upper oven. When you're using the Flex Duo™ capability, you can access the top oven space much more easily and with greater energy efficiency.

How to use the upper door

	1. Hold the handle and the lever. Press the lever to release the door latch, and then pull the handle.
	2. This will open only the upper door as shown





How to use the full door

	1. Hold the lever-less area of the handle, and then pull.
	2. This will open the whole door as shown
	CAUTION When opening the whole door, make sure to grasp the handle by the lever-less portion. If you press the lever halfway through opening the whole door, the upper door may open, causing physical injury.

NOTE

- Do not put heavy objects on, or apply excessive force, to the upper door.
- Do not let children play with or on the upper door.

Single mode

	STEP 1 Put all ingredients in a heat-safe container.
	STEP 2 Select a cooking mode, and then start preheating.
	STEP 3 Place the container on a rack.
	STEP 4 Close the door and start cooking.

NOTE

- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- There can be slight popping sound during oven cooking. This sound may occur during the normal oven burner cycling, when the oven burner flame is extinguished.

Twin mode

	STEP 1 Put all ingredients in a heat-safe container.
	STEP 2 Insert the divider into the 4th rack position and push in until the range beeps.
	STEP 3 Select a cooking mode, and then start preheating.
	STEP 4 Place a wire rack into the oven, arrange food containers on the racks.
	STEP 5 Close the door and start cooking.

NOTE

- To use Twin mode operation, insert the divider.
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- When you are not using the divider, store it at room temperature.
- Handle the divider with both hands.
- Use oven gloves when inserting or removing the divider.
- Please note that the time for the upper and lower ovens to preheat is different.
- Do not put food containers directly on the divider for cooking purposes.



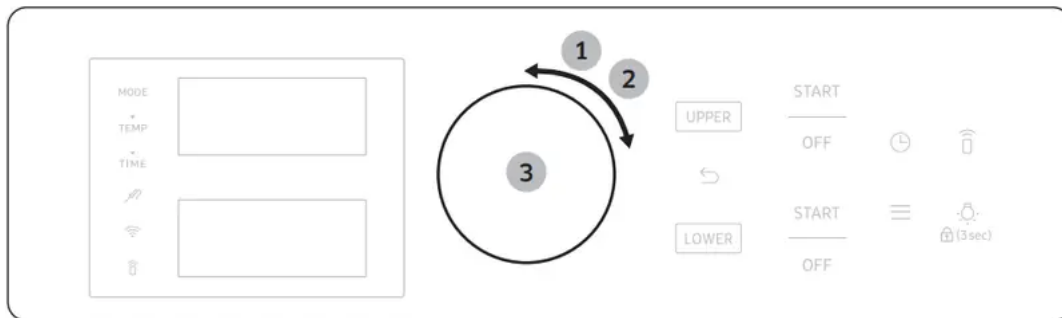
CAUTION Range displays “-dc-”

- Check the divider to see if it is installed correctly.
- Do not insert/remove the divider during cooking.

Cooking mode

	<ul style="list-style-type: none">• Make sure to close the door before you start cooking.• If you leave the door open for about minutes while the oven is in convection baking/roasting, baking, or broiling modes, the oven burner shuts off. To restart the burner, close the door.
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Single mode



1. Use the dial knob to select a mode: (Bake, Convection Bake, Convection Roast, Air Fry, Broil, etc.).
2. If necessary, use the dial knob to change the default temperature. You can set the oven to any temperature.
3. Push the dial knob, if necessary, you can set the Cook Time and Delay Start when the "Start" Message displays. Tap START or push the dial knob.
 - The oven preheats until it reaches the temperature you set.
 - It beeps several times when it reaches the set temperature.
 - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, turn off the oven, and then take out the food.

Mode	Temperature range (°F)	Default temperature (°F)	Temp. Probe	Set Cook Time	Delay Start
Bake	175-550	350	O	O	O
Broil	Hi-Lo	Hi	X	X	X
Convection Bake	175-550	325	O	O	O
Convection Roast	175-550	325	O	O	O
Air Fry	350-500	425	X	O	O
Dehydrate	100-225	150	X	O	O
Keep Warm	-	175	X	X	X
Bread Proof	-	95	X	X	X

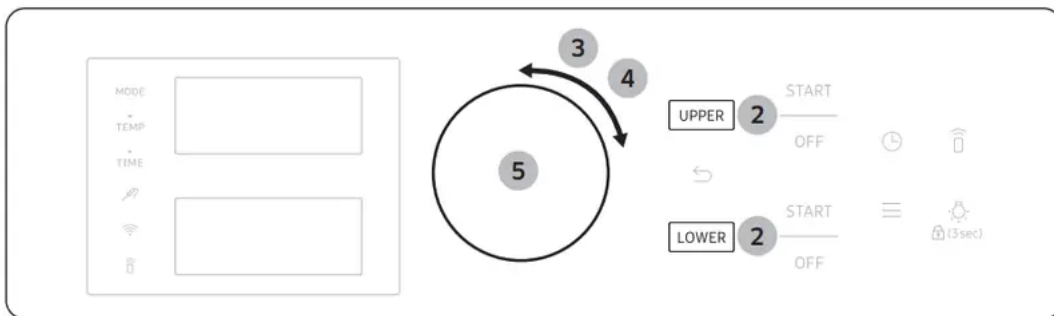
NOTE

To change the temperature during cooking, repeat steps 1 through 3 above.

NOTE

If the 12hr energy saving feature is disabled, those modes will operate until canceled. (12hr energy saving's default setting : on)

Twin mode



1. Insert the divider into the cavity.
2. Tap Upper or Lower to select the cooking zone.
3. Select a mode using the dial knob.
4. If necessary, use the dial knob to change the default temperature. You can set the oven to any temperature.



5. Push the dial knob, if necessary, you can set the Cook Time and Delay Start when the "Start" Message displays. To Start mode, Tap START or push the dial knob.

- The oven preheats until it reaches the temperature you set.
- It will beep several times when it reaches the set temperature.
- When preheating is complete, place the food in the selected oven, and then close the door.

6. When cooking is complete, choose the cavity and turn off the oven.

Mode	Temperature range (°F)	Default temperature (°F)	Temp. Probe	Set Cook Time	Delay Start
Upper					
Broil	Hi / Lo	Hi	X	X	X
Convection Bake	175-480	325	X	0	0
Convection Roast	175-480	325	X	0	0
Lower					
Bake	175-480	350	X	0	0
Convection Bake	175-480	325	X	0	0

Twin Mode Temperature setting ranges

Your oven has different temperature setting ranges when you use the upper and lower oven simultaneously. The range for each oven changes, depending on the function and temperature setting of the other oven. See the tables below and on the next page for details.

Upper Oven		Lower Oven Available Setting Function and Temp.			
Mode	Set Temp.	Bake		⌚ Bake	
		Min	Max	Min	Max
Broil	HI	400 °F	480 °F	400 °F	480 °F
	LO	325 °F	480 °F	325 °F	480 °F
Convection Bake Convection Roast	480 °F	400 °F	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F	350 °F	480 °F
	300 °F	250 °F	375 °F	250 °F	375 °F
	250 °F	225 °F	300 °F	225 °F	300 °F
	175 °F	175 °F	200 °F	175 °F	200 °F

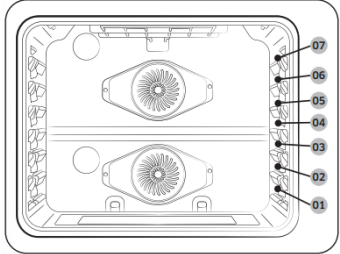
(O - Available, X - Not available)

Lower Oven		Upper Oven Available Setting Function and Temp.			
Mode	Set Temp.	Broil		⌚ Bake and ⌚ Roast	
		LO	HI	Min	Max
Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F
Convection Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

Using the oven racks

Single Mode - Full Oven

Your oven range comes with 2 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents the rack from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out.



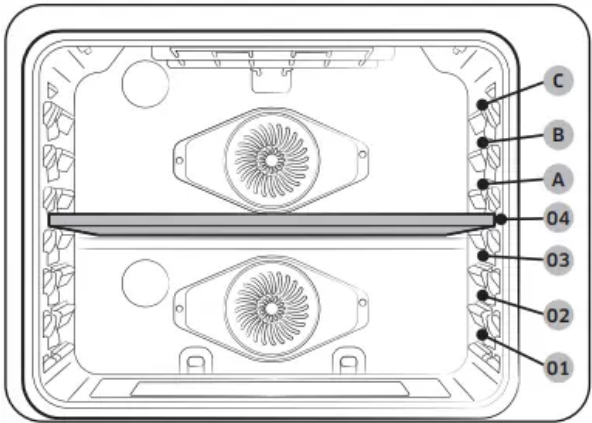
Type of food	Rack position
Broiling hamburgers	7
Broiling meats or small cuts of poultry, fish	4-6
Bundt cakes, Pound cakes, Frozen pies, Casseroles	3 or 4
Angel food cakes, Small roasts, Fresh and Frozen pizza	2
Turkey, Large roasts, Hams	1

CAUTION

- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the top-most rack position (position 7), make sure the rack is situated stably on the embossed stop.

Twin Mode - Two Ovens

In Twin mode, the divider separates the oven into an upper and lower oven. The upper and lower oven each have 3 rack positions.



Type of food	Rack position
Broiling meats	A, B, C
Broiling hamburgers	A, B, C
Broiling small cuts of poultry, fish	A, B, C
Bundt cakes, Pound cakes, Frozen pies, Casseroles	A, B, C
Angel food cakes, Small roasts, Fresh and Frozen pizza	A, B, C
Turkey, Large roasts, Hams	A, B, C

- The upper oven has 3 rack positions (A, B, C).
- The lower oven has 3 rack positions (1, 2, 3).

NOTE

- We recommend cooking pizza and pies using the 1st or 2nd rack position in Single mode or the 1st rack position of the lower oven in Twin mode for crispy bottoms.



- For simultaneous cooking in twin modes, we recommend using the gliding rack for upper oven and wire rack for lower oven.

Inserting and removing an oven rack

	<p>To insert an oven rack</p> <ol style="list-style-type: none"> 1. Place the rear end of the rack on a rack guide. 2. Slide the rack into the rack guide while holding the front end of the rack.
	<p>To remove an oven rack</p> <ol style="list-style-type: none"> 1. Pull out the rack until it stops. 2. Pull up the front end of the rack and remove it from the rack guide.

Rack and Pan placement

	<p>Centering the baking pans in the oven as much as possible will produce better results.</p> <p>If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.</p> <p>When baking on a single oven rack, place the oven rack in position 3 or 4. See the figure on the left.</p> <p>When baking cakes and cookies on multiple racks, place the oven racks in positions 3 and 5. See the figure on the left.</p>
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Using Multiple Oven Racks

Type of Baking	Rack Positions
Cakes and Cookies	3 and 5

Before using the racks

The rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.



REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

	<p>CAUTION</p> <ul style="list-style-type: none">• Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.• Arrange the oven racks only when the oven is cool.
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Using the gliding rack

The fully extendable Gliding rack makes food preparation easier, especially when you are preparing heavier dishes. The Gliding rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

Installing the Gliding rack

	<ul style="list-style-type: none">• With the Gliding rack in the "Closed" position and the oven off, carefully insert the Gliding rack between the guides until the rack reaches the back.
	<ul style="list-style-type: none">• When using the Gliding rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding rack will be removed. Make sure you use oven mitts when handling the Gliding rack during cooking.

Removing the Gliding rack

	<ul style="list-style-type: none">• With the Gliding rack in the "Closed" position and the oven off and cool, grasp the rack and frame and pull both forward to remove.
	<p>CAUTION</p> <p>Do not install the Gliding rack directly above the Flat rack.</p> <p>You will not be able to install it properly and the rack could fall.</p>

NOTE You can install the Gliding rack in any rack positions except the highest (level 7) and lowest (level 1) rack position in the oven.

Temperature probe (Single Mode Only)

Baking

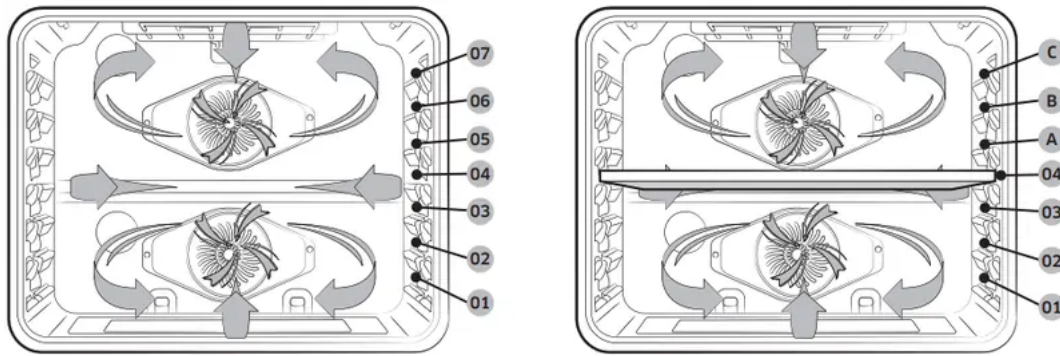
Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first. Baking temperatures and times will vary depending on the ingredients, the size, and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

NOTE

- Place food in the oven after preheating if the recipe calls for it.
- Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep several times.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection baking

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavities so that food is evenly cooked and browned in less time than with regular heat.



CAUTION

- The convection oven fan shuts off when the oven door is opened.
- DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

- When using convection cooking, always preheat the oven for the best results.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection baking	<ul style="list-style-type: none"> • Ideal for foods being cooked using multiple racks. • Good for large quantities of food. • Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.
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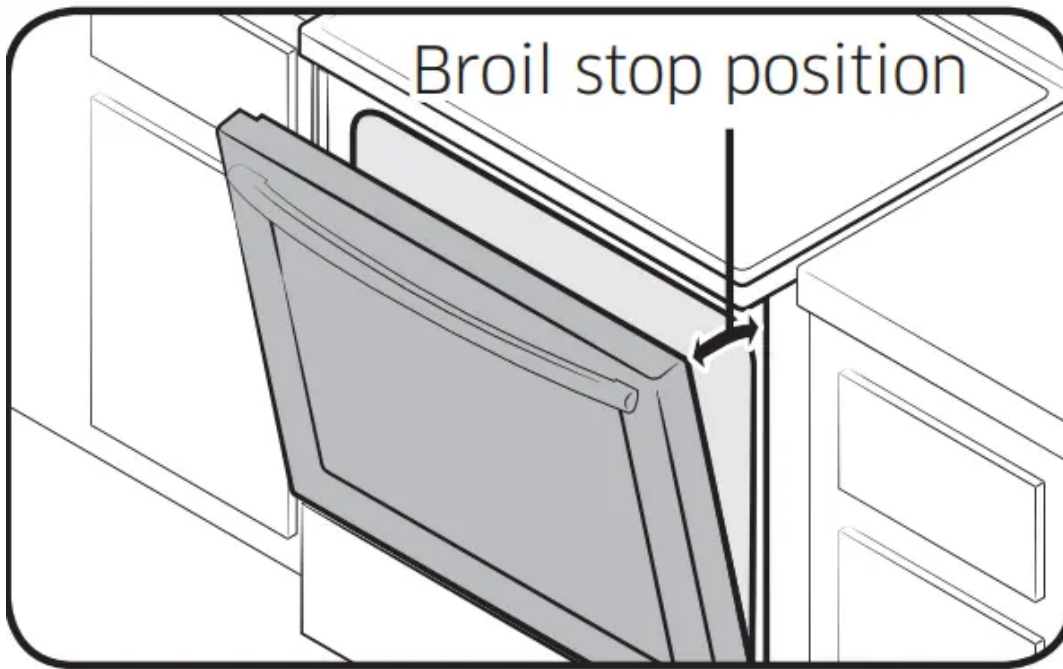
Convection baking	<ul style="list-style-type: none"> • Cookies bake best when cooked on flat cookie sheets. • When convection baking using a single rack, place the rack in rack position 3 or 4. (In Twin mode, position A or 1.) • When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). • The oven automatically adjusts the temperature for convection baking.
Convection roasting	<ul style="list-style-type: none"> • Good for larger, tender cuts of meat, uncovered. • For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters. • Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie.

Broiling

Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 4 minutes before broiling is recommended.

NOTE

- This oven is designed for closed door broiling. While broiling, keep the door closed.
- Only open the door to put food in, turn food over, or take food out.
- Use the Broil Rack for the best results.
- Use the Broil LO for poultry or thick cuts of meat to prevent overbroiling.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.



Broiling guide

NOTE

- This is for reference only.
- Preheating for 4 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.

Food	Doneness	Size	Thickness	Broil setting	Rack position		Cooking time	
					Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	7	C	3:20-3:40	2:20-2:40
Beef steak	Medium	-	1"	HI	5	A	7:00-8:00	6:00-7:00
	Medium	-	¾"	HI	5	A	6:00-7:00	5:00-6:00
Chicken pieces	Well done	2-2½ lbs.	¾"-1"	HI	4	A	15:00-16:00	13:00-14:00
Pork chops	Well done	1 lb.	½"	LO	5	A	15:00-16:00	13:00-14:00
Lamb chops	Well done	1 lb.	¾"-1"	HI	5	A	5:00-6:00	4:00-5:00
Salmon steak	Well done	3 pcs.	¾"-1"	HI	5	A	4:00-7:00	3:00-6:00

CAUTION Make sure to close the door after turning over the food.

Air fry

This feature uses hot air for crispier and healthier frozen or fresh foods without, or less oil, than normal convection modes. For best results, use this mode on a single oven rack and place the Air fry tray on the position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary for this mode. Follow recipe or package directions for set temperature, time, or quantity.

How to set the oven for Air fry mode

1. Place the tray on rack position 3.
2. Select Air fry mode using the dial knob.
3. Use the dial knob to change the default temperature. Enter the suggested temperature for your food as recommended cooking guide. The default temperature is 425 °F.
4. Push the dial knob and set the Cook Time or Delay Start, if necessary.
5. Tap START or push the dial knob.
6. When cooking is complete, tap OFF and take out the food.

	<p>NOTE</p> <ul style="list-style-type: none">• Place a baking sheet or tray on the rack below the Air fry tray for getting any drippings. This will help to reduce splatter and smoke.• Before using a baking sheet, check the maximum allowable temperature of baking sheet.• Air fry is designed for a single oven rack. Place food on rack position 3 for best results.• For cooking fresh or homemade foods, spread the oil over a larger area more evenly, crisping up the food more effectively.
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Air fry cooking guide

Item	Amount	Temperature	Time
Potatoes			
Frozen French Fries	30-35 oz	425 °F-450 °F	25-30 min
Frozen French Fries, Seasoned	25-30 oz	425 °F-450 °F	20-25 min
Frozen Tater Tots	40-45 oz	450 °F	20-25 min
Frozen Hash Brown	25-30 oz	425 °F-450 °F	20-25 min
Frozen Potato Wedges	30-35 oz	425 °F-450 °F	20-25 min
Homemade French Fries	25-30 oz	400 °F-425 °F	25-30 min
Homemade Potato Wedges	40-45 oz	425 °F-450 °F	25-30 min
Frozen			
Frozen Chicken Nuggets	24-28 oz	400 °F-425 °F	15-25 min
Frozen Chicken Wings	30-35 oz	425 °F-450 °F	20-30 min
Frozen Onion Rings	20-25 oz	400 °F-425 °F	15-20 min
Frozen Fish Fingers	20-25 oz	425 °F	18-22 min
Frozen Chicken Strips	25-30 oz	425 °F-450 °F	20-30 min
Frozen Churros	20-25 oz	425 °F	18-22 min

Item	Amount	Temperature	Time
Poultry			
Fresh Drumsticks	40-45 oz	425 °F-450 °F	30-35 min
Fresh Chicken Wings	30-35 oz	425 °F-450 °F	27-32 min
Chicken Breasts, Breaded	25-30 oz	450 °F	25-30 min
Vegetables			
Asparagus, Breaded	15-20 oz	425 °F	20-25 min
Egg Plants, Breaded	20-25 oz	425 °F	20-25 min
Mushroom, Breaded	18-22 oz	425 °F	20-25 min
Onions, Breaded	18-22 oz	425 °F	20-25 min
Cauliflowers, Breaded	40-45 oz	400 °F-425 °F	20-25 min
Vegetable Mix, Breaded	30-35 oz	425 °F	20-25 min

Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon (or pineapple) juice or sprinkling sugar on the fruit helps the fruit retain sweetness.

NOTE

- There is no preheating before dehydrating.

- Place the rack in rack position 3 or 4.

Bread Proof

The Bread Proof function automatically provides the optimum temperature for the bread proof process and, therefore does not have a temperature adjustment.

If you press Bread Proof when the oven temperature is above 95 °F, Hot will appear in the display. Because these functions produce the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

NOTE

- There is no preheating before bread proof.
- Place the rack in rack position 3.

Keep Warm

Keeps cooked food warm at a low temperature up to 3 hours.

NOTE

- Place the rack in rack position 3 or 4.
- If turn off the 12hr energy saving feature, this modes will operate until canceled. (12hr energy saving's default setting : on)

CAUTION You should not use this feature to reheat cold food

Temperature probe (Single Mode Only)

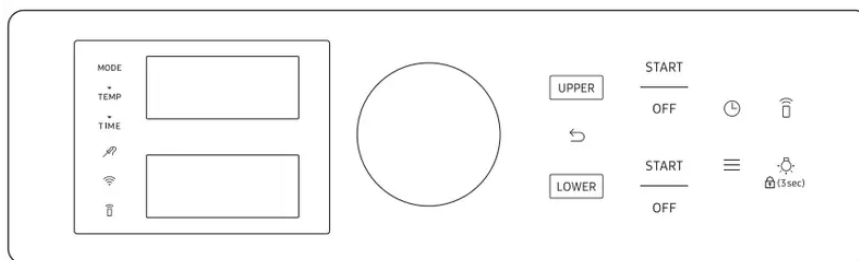
The temperature probe lets you cook roasts and poultry to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

You can use the temperature probe with the oven set to Bake, Convection Bake, or

Convection Roast. When you use the temperature probe, the internal temperature is shown on the display when it reaches 100 °F.

1. Push the temperature probe into the meat so that the tip of the probe reaches the center of the meat.
 - When you insert the temperature probe, make sure it does not contact bone, fat, or gristle.
 - For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
 - For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
 - If you remove the temperature probe while cooking is in process, the oven shuts off in 60 seconds.
 - The temperature probe may not function properly if inserted into frozen food. (The temperature probe icon doesn't appear.)

2. Insert the temperature probe plug into the socket on the top side wall of the oven.
3. Select the cooking operation (Convection Bake, Convection Roast, or Bake) and the temperature.
4. Set the internal temperature between 100 °F to 200 °F using the dial knob.



5. Set an option (Delay Start) if necessary.
6. Tap START. When the food reaches the set internal temperature, the oven automatically shuts off, and then beeps

NOTE Temperature probe operation will shut off either :

- When cooking time is over.
- When the temperature reaches the temperature you set.

Type of Food		Internal temperature (°F)
Beef / Lamb	Rare	140-150
	Medium	160-170
	Well done	170-180
Pork		170-180
Poultry		165-185

CAUTION

- To protect the temperature probe, be careful not to insert the probe so that it comes out of the meat. Make sure that the probe is inserted around the center of the meat.
- Do not store the probe in the oven.
- Do not leave the probe inside the oven during the Self-Cleaning or Broiling cycle. This will cause permanent damage to the probe.
- To avoid damage to the probe, defrost food in advance.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the temperature probe only for the applicable cooking operations.

NOTE

If you have covered the meat with aluminum foil and you let it stand covered for 10 minutes after cooking is complete, the internal temperature increases by 5-10°F degrees.

Special features

The Sabbath feature (Single mode only)

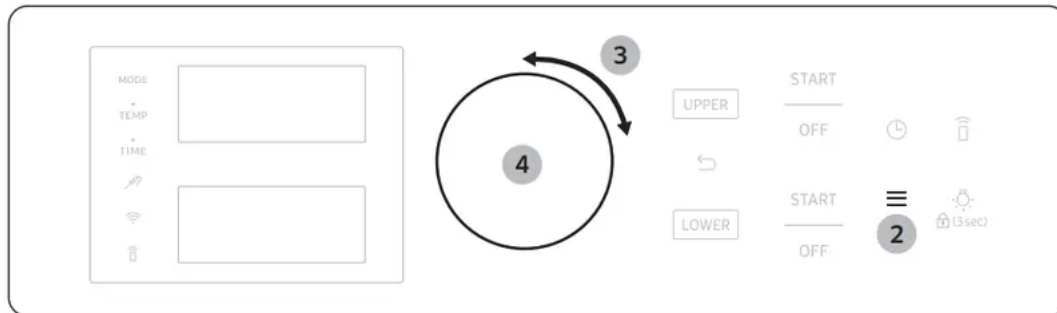
	(For use on the Jewish Sabbath and Holidays) Use this option only for baking on the Jewish Sabbath and Holidays. For more information, visit the website at http://www.star-k.org
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
With the Sabbath feature

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and no beep sounds when you change the temperature.
- Once the oven is properly set for baking with the Sabbath feature active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, press the pad before activating the Sabbath feature. Once the oven light is turned on and the



- Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Sabbath feature.
- Do not use the surface cooktop when the Sabbath feature is on.

To enable the Sabbath feature



1. Start a Bake Mode. (Single mode only.)
2. Tap , and select the Sabbath feature.
3. Turn the dial knob to select On/Off.
4. Push the dial knob to save the changes.


NOTE

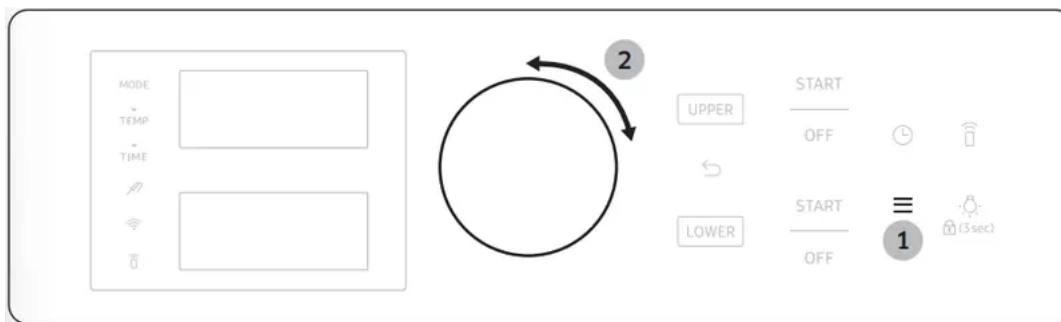
- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.
- You can turn off the oven at any time by tapping OFF. However, this doesn't deactivate the Sabbath feature.
- To deactivate the Sabbath feature, hold down  for 3 seconds.
- You can set the cooking time before activating the Sabbath feature.
- After a power failure, the oven will not resume operation automatically. Sabbath" will appear in the control panel, but the oven will not go back on. Food can be safely removed from the oven, but you should not turn off the Sabbath feature and turn the oven back on until after the Sabbath/Holidays.
- After the Sabbath observance, turn off the Sabbath feature by pressing and holding  for at least 3 seconds.


CAUTION



- Do not attempt to activate any other functions except for Bake when the Sabbath feature is on. Only the following functions will function properly: Bake, Oven Start/Set, and Oven Off.
- Do not open the oven door or change the oven temperature for about minutes after you have started the Sabbath feature. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

More functions

Tap the button  on the control panel, and then turn the dial knob to change various settings for your oven. Please refer to the following table for detailed descriptions. The Options menu is available only when the oven is off.





Setting	Description
Timer	Set the timer.
Cleaning	Burn off leftover grease and residue completely or reduce them.  NOTE See page 57.
Favorites	Save the cooking mode and value frequently used.
My Mode List	Edit cooking mode list.
Auto Conversion	Automatically lower the temperature by 25 °F (15 °C) when using Convection Bake.
Screen Timeout	Adjust the display timeout.
Set time	Set the clock to display the current time.

Setting	Description
Set Date	Set the clock to display the current date.  NOTE See page 33.
Time format	Set the clock to display the time in the 12-hour or 24-hour format.  NOTE See page 33.
12hr energy saving	Automatically turns off the oven 12 hours after baking starts or 3 hours after broiling starts.
Sound	Turn the oven's sound (beeps) on or off.
Sabbath	Setting Sabbath mode. ON/Off.



Timer

The timer gives you an extra timer you can use to time cooking tasks, such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 59 minutes.

1.  Tap . To select Timer using the dial knob.
2. Enter a desired time using the dial knob.
3. When done, push the dial knob.
4. To cancel the Timer settings, push or turn the dial knob. To select cancel using the dial knob.
5. When the set time elapses, the oven beeps and displays the "Time's up." message. Count up timer starts after finishing Timer. Push the dial knob, count up timer will be disappeared.

Favorites


You can add up to 10 frequently used cook settings to the Favorites list to easily apply them in the future. Adding the new cook settings to the Favorites

1.  Tap , and select Favorites using the dial knob.
2. Set the cook setting (Mode, Temperature, Cook Time, Probe Temp).
3. If necessary, select option (Cook Time and Probe Temp).


NOTE

Alternatively, you can simply tap Add to Favorites that appears when the oven completes cooking.

Editing the favorite cook settings

1. Tap , and select Favorites using the dial knob.
2. Select Edit.
3. Change the cook settings. Items appear on the list may change upon what you select. (Cook mode, temperature, Cook Time, etc.)

Deleting the favorite cook settings


1. Tap , and select Favorites using the dial knob.
2. Select Delete.
3. Select the favorite cook setting you want to delete.

Using the favorite cook settings

1. To select Favorites Mode using the dial knob.
2. Select the favorite cook setting you want to start.
3. Tap START.


My Mode List

You can edit the mode lists.

1. Tap , and select My Mode List using the dial knob.
2. Turn the dial knob to select or unselect modes.
3. Select Save to save the changes.


Auto Conversion

Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350°F and tap START, the oven displays the converted temperature of 325 °F.

1. Tap , and select Auto Conversion using the dial knob.
2. Turn the dial knob to select On/Off. (Default setting is "Off".)
3. Push the dial knob to save the changes.

Screen Timeout

You can set the length of time before the screen saver turns on.

1. Tap , and select Screen Timeout using the dial knob.
2. Turn the dial knob to select setting time.
3. Push the dial knob to save the changes.


NOTE

Energy consumption may increase depending on your setting.

When the timeout setting is set to "Always on", the brightness of the LCD automatically changes to level 2 if there is no action for 3 minutes.


12hr energy saving

This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.


1. Tap , and select 12hr energy saving using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.


Sound

Turn sound (beeps) On/Off.

1. Tap , and select Sound using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.


System Settings

Tap and hold  for 3 sec, on the control panel, and then Turn the dial knob to change various settings for your oven. Please refer to the following table for detailed descriptions

System Setting	Description
Wi-Fi	Set the WI-FI mode to On/Off.  NOTE See page 55.
Language	Select a preferred language from English or French.
Temp. Unit	Set the oven control to display temperatures in Fahrenheit or Centigrade.
Calibrate Temp	Recalibrate the oven temperature.
My Pattern	This function remembers and stores the cook settings.
Default Cavity	Set default cavity in twin mode.
Welcome Lighting	Set the Welcome Lighting mode to On/Off.
Virtual Flame™	Set the Virtual Flame™ function to On/Off.
Demo mode	Used by retailers for display purposes only.
Reset	Reset the your setting. (More Functions, System settings)

Language


Select a preferred language from English, or French. You can not change the language during cooking.

1. Tap and hold  for 3 sec.
2. Select the Language using the dial knob.
3. Turn the dial knob to select the Language and push to save the changes.

Temp. Unit (°F / °C)

Change the temperature format of the oven to Fahrenheit or Celsius.


The default is Fahrenheit.

1. Tap and hold  for 3 sec.
2. Select Temp. Unit using the dial knob.
3. Turn the dial knob to select unit and push to save the changes.

Calibrate Temp

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature

setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by ± 35 °F (± 19 °C).


1. Tap and hold  for 3 sec.
2. Select Calibrate Temp using the dial knob.
3. Turn the dial knob to adjust temperature value.
4. Push the dial knob to save the changes.

NOTE

This adjustment does not affect the broiling or the self-cleaning temperature, and is retained in memory after a power failure.


My Pattern

This function remembers and stores the cook settings frequently used by the user.

1. Tap and hold  for 3 sec.
2. Select My Pattern using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.

Default Cavity


One cavity will be selected as a default in twin mode when oven turns on.

1. Tap and hold  for 3 sec.
2. Select Default Cavity using the dial knob.
3. Turn the dial knob to select Upper or Lower and push to save the changes.

Welcome Lighting


When you wake up the oven (such as using the dial knob, using the touch pad, open the door), the knob lights blink each to welcome you.

Set the Welcome Lighting mode to On/Off. The default is on.

1. Tap and hold  for 3 sec.
2. Select Welcome Lighting using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.


Virtual Flame™

You can enable or disable the Virtual Flame™.

1. Tap and hold  for 3 sec.
2. Select Virtual Flame™ using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.


Demo mode

This is used by retailers for display purposes only. In this mode, the heating element does not operate.

1. Tap and hold  for 3 sec.
2. Select Demo mode using the dial knob.
3. Turn the dial knob to select On/Off and push to save the changes.

Reset

You can reset your oven setting(More functions, System settings).

1. Tap and hold  for 3 sec.
2. Select Reset using the dial knob.
3. Turn the dial knob to select Cancel/Reset.

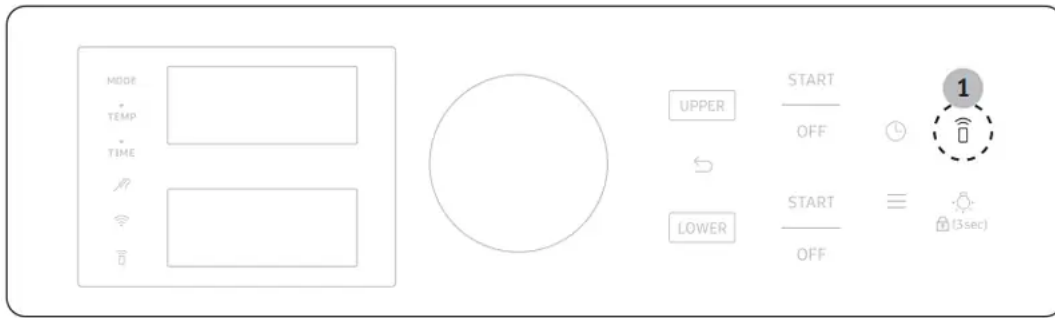
CAUTION

Before reset the oven settings, turn off all oven and cooktop functions.

Smart control

How to connect the oven


1. Download and open the SmartThings app on your smart device.
2. Follow the app's on-screen instructions to connect your range.
3. Once the process is complete, the connected icon located on your range displays and the app will confirm you are connected.
4. If the connection icon does not turn on, follow the instruction on the app to reconnect.



To control the oven remotely

1. Press Smart Control appears in the display. The oven can now be controlled remotely with a connected remote device.
2. Select the oven icon on the SmartThings app to open the Oven Control app.

When the app is connected to the oven, you can perform the following functions through the application

Oven remote control using the SmartThings app	
Oven/ Cooktop Monitoring	<ul style="list-style-type: none"> • Check the status of the oven • Monitor the on/off status of each cooktop burner.
Oven Remote Control	<ul style="list-style-type: none"> • Set or adjust oven settings remotely.
My Cooking	<ul style="list-style-type: none"> • Turn the oven off remotely. • Once cooking starts, change the set cooking time and temperature remotely.
Error Check	<ul style="list-style-type: none"> • Automatically recognize errors.
Temp. Probe	<ul style="list-style-type: none"> • Monitor the current temperature and reset the probe setting.
<ul style="list-style-type: none"> • If  is not shown in the display, you are still able to monitor the oven and cooktop status and turn the oven off. 	

Voice control

To use the Range's Voice Control function, you need Bixby / Amazon Alexa App / Google Assistant App on your mobile device. Refer to the table below for all available functions.

Bixby Start conversation with Bixby on SAMSUNG mobile by saying "Hi Bixby" or by pressing the side key.

Function	“Hi Bixby”
Start/Preheat	<ul style="list-style-type: none"> • Preheat the range(oven). • Start the range(oven) in convection bake mode[Mode] at 325 degrees[Temp] for 1 hour[Time]. • Convection bake[Mode] in the range[Device Name] at 325 degrees[Temp].
Turn Off/Stop	<ul style="list-style-type: none"> • Cancel the range(oven). • Turn off the range(oven). • Stop baking in the range(oven).
Check Temp	<ul style="list-style-type: none"> • What is the temperature of the range(oven)? • Check the range(oven) temperature.
Check Time	<ul style="list-style-type: none"> • Check the remaining time of the range(oven). • How much range(oven) time is left on the timer? • How much time is left on the range timer?
Check Mode (States)	<ul style="list-style-type: none"> • Check the range status. • Check the status of the range(oven).
Temp Control	<ul style="list-style-type: none"> • Set the temperature of the range(oven) to 300. • Increase the temp of the range(oven) by 20. • Decrease the temp of the range(oven) by 20. • Turn the range(oven) temperature up to 100 degrees. • Turn the range(oven) temperature down to 50 degrees.
Oven Light	<ul style="list-style-type: none"> • Turn on the oven light (lamp). • Turn on the range oven light. • Turn off the oven light (lamp). • Turn off the range oven light.
Oven Timer (Cook Time)	<ul style="list-style-type: none"> • Set the timer on the range(oven) to 1 hour.

Amazon Alexa & Google Assistant

Samsung smart home appliances are supported by SmartThings skill in Alexa & action in Google Assistant.

Installation Guide

Here's how to link SmartThings account into Amazon Alexa or Google Assistant.

SmartThings App and Alexa App(or Google Assistant App) Should be installed on your phone.

1. Setup the supported devices to SmartThings.
2. After device setup, tap + button on the screen.
3. Tap 'Voice assistant' and link your Samsung account to Amazon Alexa. or Google Assistant)
4. Check the devices are visible on Amazon Alexa app. Then account linking is complete. (Check the devices are visible and set the location(home&room) of devices in Google home app. Then account linking is complete.)

Function	“Alexa”	“Ok Google”
Start/Preheat	<ul style="list-style-type: none"> Preheat the oven[Device name]. Start the oven[Device name]. Turn on the oven[Device name]. Set the oven[Device name] to bake [Mode]. Set the oven[Device name] to bake [Mode] for 1hour [Time] at 350 degrees[Temp]. Set the oven[Device name] to bake [Mode] at 350 degrees[Temp]. Set the oven[Device name] to bake [Mode] for 1hour [time]. 	<ul style="list-style-type: none"> Preheat the oven[Device name]. Start the oven[Device name]. Turn on the oven[Device name]. Set the oven[Device name] to bake [Mode].
Turn Off/Stop	<ul style="list-style-type: none"> Turn off the oven[Device name]. Stop the oven[Device name]. 	<ul style="list-style-type: none"> Turn off the oven[Device name]. Stop the oven[Device name].

Function	“Alexa”	“Ok Google”
Check Temp	<ul style="list-style-type: none"> What is the temperature of the oven[Device name]? 	<ul style="list-style-type: none"> What is the temperature of the oven[Device name]?
Check Time	-	<ul style="list-style-type: none"> What time is left on the oven[Device name]?
Check Mode (States)	<ul style="list-style-type: none"> Is the oven[Device name] running? Is the oven[Device name] on? 	<ul style="list-style-type: none"> Is the oven[Device name] running? What mode is the oven[Device name] set to?
Temp Control	<ul style="list-style-type: none"> Set oven[Device name] to 300 degrees [Temp]. 	<ul style="list-style-type: none"> Set oven[Device name] to 300 degrees [Temp].
Oven Timer (Cook Time)	<ul style="list-style-type: none"> Set oven[Device name] to 3 hours[Time]. Add 10 minutes/hours[Time] to the oven[Device name]. 	<ul style="list-style-type: none"> Set oven[Device name] to 3 hours[Time]. Add 10 minutes/hours[Time] to the oven[Device name].

NOTE

- Only remote start function is possible. It's impossible to deliver only setting value.
- On/Off spec of smart control is same as guided in SmartThings app.

MAINTENANCE

Self-cleaning

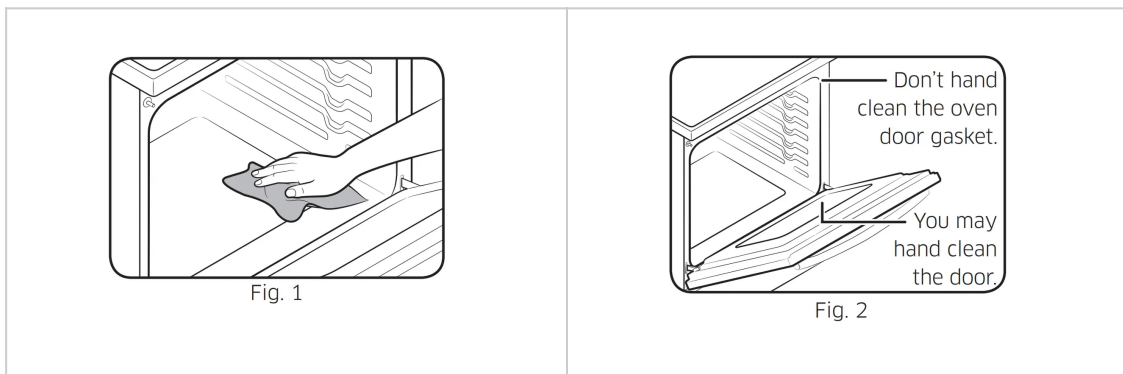
This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

CAUTION


- During the self-cleaning cycle, the outside of the range will become very hot to the touch. Do not leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the selfcleaning cycle of any range. Move birds to another well-ventilated room.
- Do not line the oven walls, racks, bottom, or any other part of the range with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Before a self-cleaning cycle

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the selfcleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom.(Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soapfilled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced. (Fig. 2)
- Make sure the oven light bulb cover is in place and the oven light is off.



How to run a self-cleaning cycle

1. Make sure the oven door is closed completely and unlocked. Turn off all oven and cooktop functions
2. Tap , and select Cleaning > Self Clean using the dial knob. Then, select the cleaning time. (2 hour / 3 hour / 5 hour)
3. Tap START/SET. The oven door is locked automatically and the oven begins to heat up.
 - You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
 - The oven door locks automatically. The display will show the cleaning time remaining. It is not possible to open the oven door until the temperature drops to a safe/cool temperature.
4. When the self-cleaning cycle is done, End will appear in the display and the range will beep several times

How to delay the start of self-cleaning

1. Repeat steps 1 and 2 on 'How to run a self-cleaning cycle'.
2. Select Set Delay Start
3. Set the time you want the oven to start self-cleaning using the dial knob
4. Tap START/SET. The oven will start self-cleaning at your specified time.

How to turn off the self-cleaning feature

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven.

1. Press OFF
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.


After a self-cleaning cycle

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

Steam-cleaning

How to set the oven for steam-cleaning

For light cleaning, the Steam-cleaning function saves time and energy. For heavier duty cleaning, use the self-cleaning function.

	<ol style="list-style-type: none">1. Remove all accessories from the oven2. Pour approximately 1 $\frac{3}{4}$ cups of water onto the bottom of the empty oven and then close the oven door. Use normal water only, not distilled water.3. Tap , and select Cleaning > Steam Clean using the dial knob.4. Press START/SET. The oven door is locked automatically and the oven begins to heat up. When the operation is complete, a beep will sound.5. Press OFF
	<ol style="list-style-type: none">6. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.

When steam-cleaning, use exactly 10 oz. of water since this produces the best results.

NOTE

If you press Steam Clean when the oven temperature is above 100°F, Hot will appear in the display. Because this function produces the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

After a steam-cleaning cycle

- Take care when opening the door before a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly

Care and cleaning of the oven

WARNING

- Be sure all controls are OFF and all surfaces are COOL before cleaning any part of the range.
- If your range is removed for cleaning, servicing, or any reason, be sure the Anti-Tip device is re-engaged properly when the range is replaced. If you fail to reengage the Anti-Tip device, the range could tip and cause serious injury.

Vent

	<ul style="list-style-type: none">• The oven vent is located above the right rear surface unit.• This area could become hot during oven use.• It is normal for steam to come out of the vent.• The vent is important for proper air circulation. Never block this vent.
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Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot and soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any of these surfaces. They can scratch.

Cleaning stainless steel surfaces

1. Shake the bottle of Stainless Steel Appliance Cleaner or Polish well.
2. Place a small amount of Stainless Steel Appliance Cleaner or Polish on a damp cloth or damp paper towel
3. Clean a small area, rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

NOTE

- Do not use a steel-wool pad. It will scratch the surface.
- If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the Stainless Steel Appliance Cleaner or Polish.

Oven racks

- If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily on their tracks
- Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

NOTE

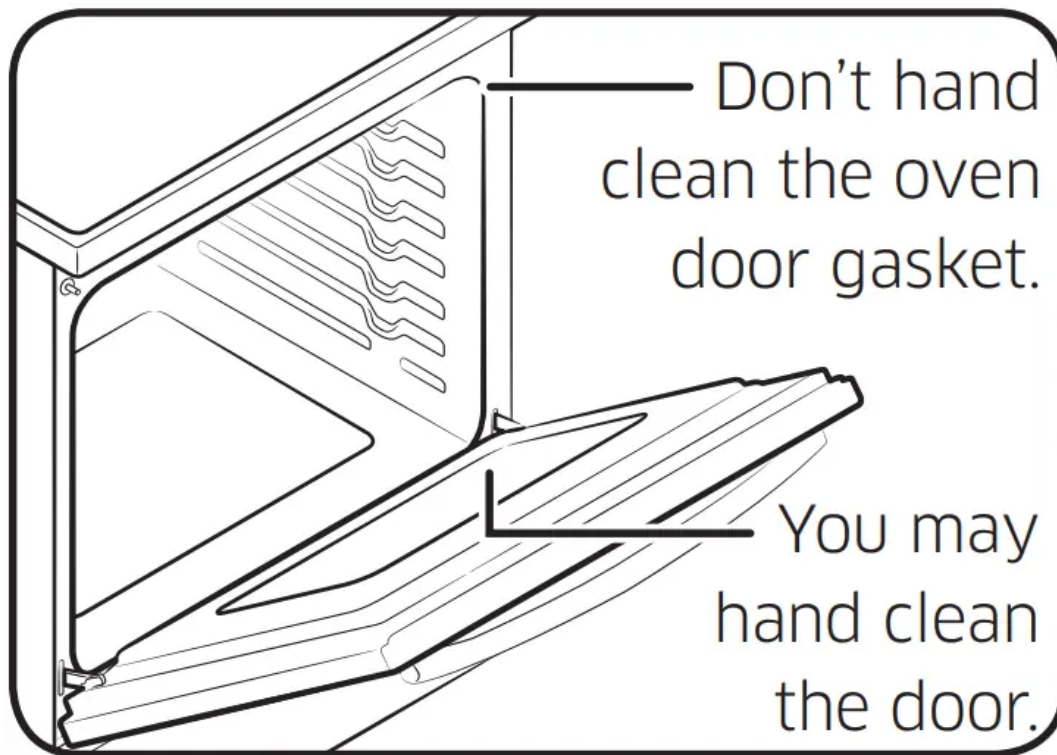
- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.

NOTE

- To order graphite lubricant., call Samsung customer care at 1-800-SAMSUNG or visit our homepage (www.samsung.com/us/support, www.samsung.com/ca/support, or www.samsung.com/ca_fr/support) and reference part number DG81-01629A.
- If you want to buy directly, connect to <http://www.samsungparts.com/Default.aspx>.

Oven door

- Use soap & water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT** immerse the door in water. **DO NOT spray or allow water or the glass cleaner to enter the door vents.** DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- **DO NOT clean the oven door gasket.** The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.



Air fry tray

To keep the Air fry tray clean, remove them from the cavity, and soak them in Lukewarm soapy water. Then, scour soil off of the Air fry tray using a plastic scouring pad.

NOTE The air fry tray is dishwasher-safe.

CAUTION

Do not leave the air fry tray in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the air fry coating, their color will turn slightly blue and finish will be dull.

To lubricate the slides

	<ol style="list-style-type: none">1. Remove the rack from the oven. See removing the gliding rack in the USING THE GLIDING RACK section.2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
	<ol style="list-style-type: none">3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)
	<ol style="list-style-type: none">4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.
	<ol style="list-style-type: none">5. Repeat for the right (front and back) slide mechanism of the rack.6. Open and close the rack several times to distribute the lubricant.7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.8. Close the rack, turn rack right-side-up and place in the oven. See installing the gliding rack in the USING THE GLIDING RACK section.

NOTE Do not spray the gliding rack with cooking spray or other lubricant sprays.

Oven door

	<ul style="list-style-type: none">• Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.• DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.
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Care and cleaning of the glass cooktop

Normal daily use cleaning

Use only a ceramic cooktop cleaner. Other creams may not be as effective.

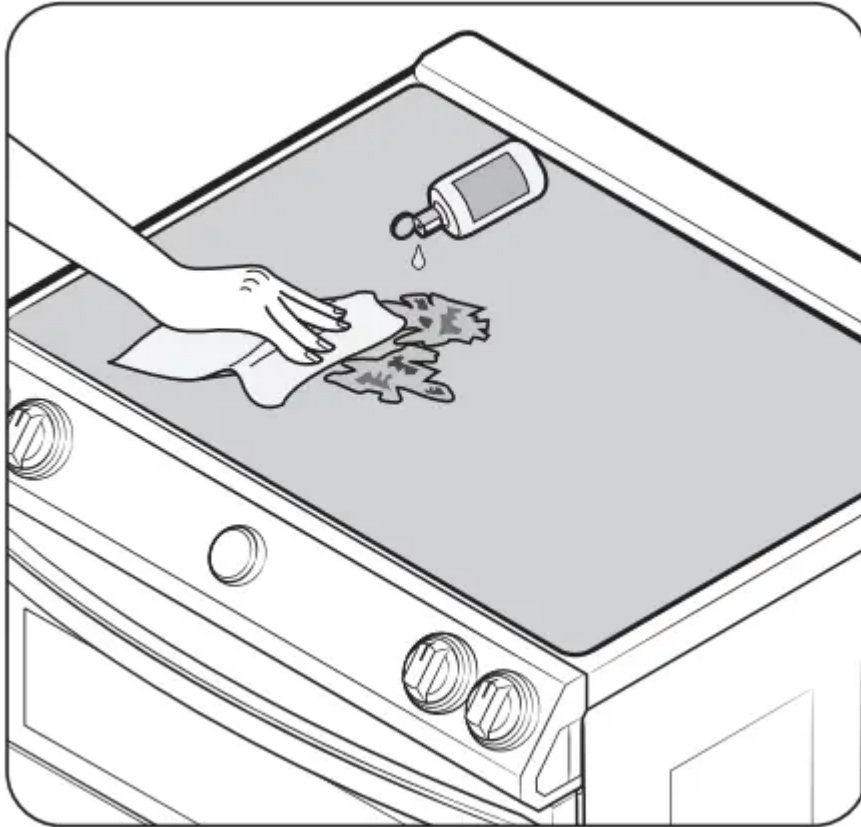
By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

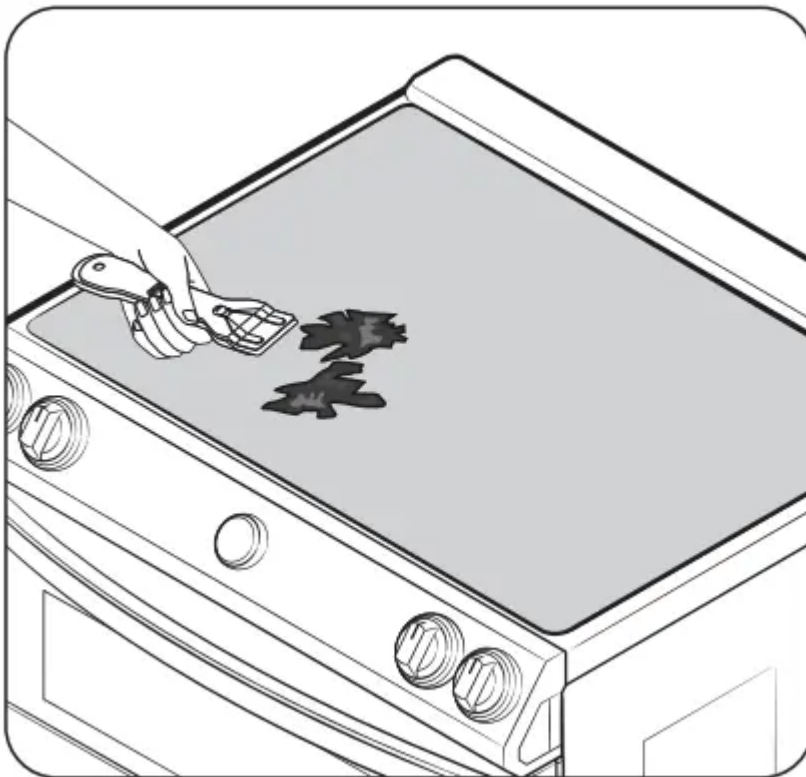
WARNING DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

Removing burned-on residue

1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using the cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with ceramic cooktop cleaner and a paper towel.



Removing heavy, burned-on residue



1. Allow the cooktop to cool.

2. Use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use the cleaning pad to remove any remaining residue. (Do not scrape the seal.)
4. For additional protection, after all residue has been removed, polish the entire surface with the cooktop cleaner and a paper towel.

Removing metal marks and scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave marks on the cooktop surface. You can remove these marks by applying ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. You should remove this discoloration immediately or it may become permanent.

WARNING Carefully check the bottoms of pans for roughness that may scratch the cooktop.

Cleaning the cooktop seal

To clean the seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with a nonabrasive cleaner.

Potential for permanent damage to the glass surface

- Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop. This is not covered under the warranty. You should clean the spill while it is still hot. Take special care when removing hot substances. Refer to the following section.
- When using a scraper, be sure it is new and the razor blade is still sharp.

Do not use a dull or nicked blade.

Cleaning sugary spills and melted plastic

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt, use a single-edge razor-blade scraper to move the spill to a cool area of the cooktop. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary

Removing and replacing the oven door

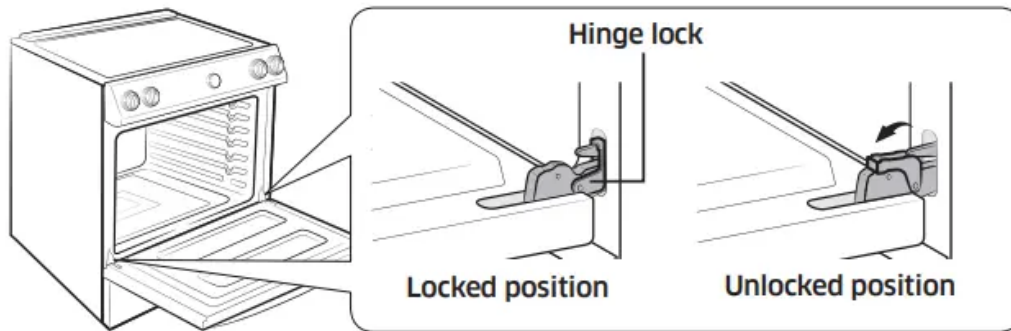
How to remove the door

CAUTION

- The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.

- Turn the power OFF before removing the door.



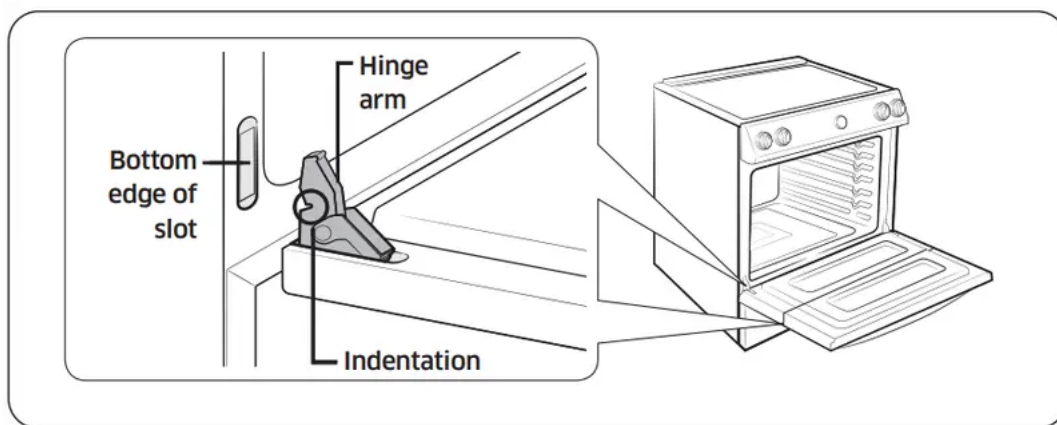
1. Open the door completely.
2. Pull the hinge locks down toward the door frame to the unlocked position
3. Firmly grasp both sides of the door at the top.

4. Close the door to the door removal position, which is approximately 90 degrees from vertical (Fig. 1).	
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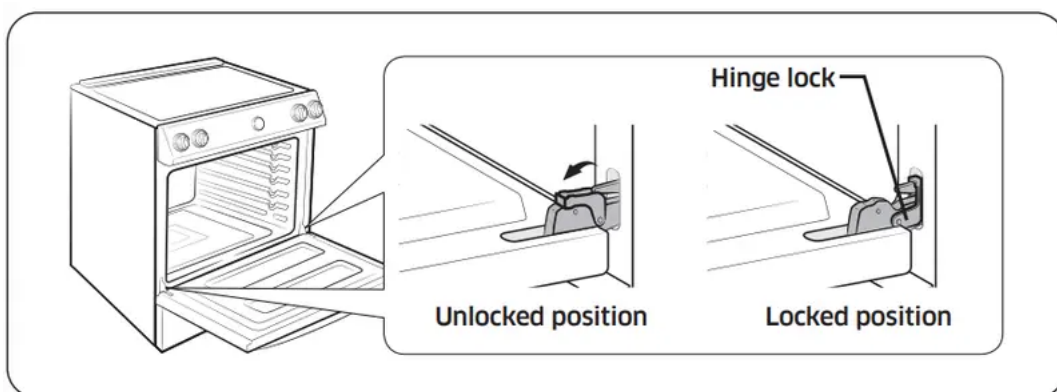
5. Lift the door up and out until the hinge arm is clear of the slot (Fig. 2).	
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How to replace the door

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.



5. Close the oven door.

Removing and reinstalling the storage drawer

	<ol style="list-style-type: none"> 1. Slide open the drawer until it stops. 2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer. 3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly
	<ol style="list-style-type: none"> 4. Put the drawer in the roller guides on either side, and then snap the clips into place.

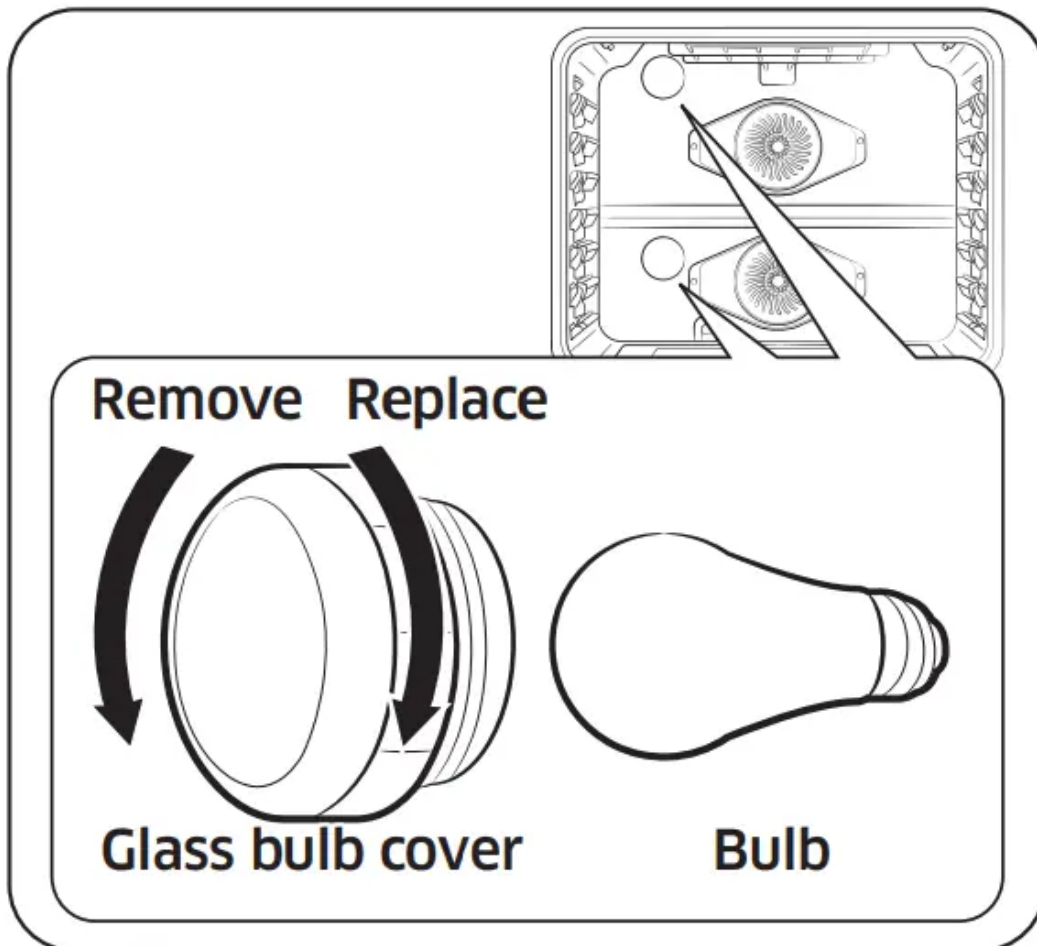
Changing the oven light

The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open.



When the oven door is closed, press the

pad to turn it on or off. It will not work during a self-cleaning cycle.



1. Make sure the oven and the bulb are cool.
2. Unplug the range or disconnect the power.
3. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
4. Turn the bulb counterclockwise to remove it from its socket.
5. Insert a new 40-watt appliance bulb, and then turn it clockwise to tighten. Replace the bulb cover by turning clockwise.
6. Plug in the range or reconnect the power.

CAUTION Before changing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Make sure the oven and the bulb are cool.

TROUBLESHOOTING

Installation

Problem	Possible cause	Solution
The range is not level.	The appliance has been installed improperly.	<ul style="list-style-type: none"> • Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level. • Insure the floor is level and strong and stable enough to adequately support the range.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.



	Carpet is interfering with movement of the range.	Provide sufficient space so the range can be lifted over the carpet.
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CONTROL DISPLAY

Problem	Possible cause	Solution
The display goes blank.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
The display flashes.	There was a power failure.	Reset the clock.

COOKTOP

Problem	Possible cause
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.
	In some areas, the power (voltage) may be low.
The surface units will not turn on.	A fuse in your home may be blown or a circuit breaker tripped.
	The cooktop controls are set improperly.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.
	The surface is hot and the model features a light

The surface unit frequently cycles on and off.	The element will cycle on and off to maintain the
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot.
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.
	Cookware with rough bottoms was used on the cooktop. Coarse particles (e.g., salt or sand) present on the cookware and the surface of the cooktop.
	Cookware has been slid across the cooktop surface.
Brown streaks or specks.	Boilovers have been cooked onto the surface.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been on the surface of the cooktop.



Problem	Possible cause
The oven will not turn on.	The range is not completely plugged into the electrical outlet. A fuse in your home may be blown or a circuit breaker tripped.
	A fuse in your home may be blown or a circuit breaker tripped. The oven controls have been set improperly.
	The oven is too hot. The oven controls have been set improperly.
	Incomplete service wiring. The oven is too hot.
	Power outage. Incomplete service wiring.
	Power outage. The light bulb is loose or defective.
	The oven light will not turn on.
The appliance is not completely plugged into the electrical outlet. The switch operating the light is broken, or a fuse in your home may be blown or a circuit breaker tripped.	
The appliance will not turn on.	The appliance is not completely plugged into the electrical outlet. A fuse in your home may be blown or a circuit breaker tripped. Incomplete service wiring.
	Power outage. Incomplete service wiring.
	Power outage.
	Possible cause
Problem	Possible cause
The oven will not turn on.	The range is not completely plugged into the electrical outlet. A fuse in your home may be blown or a circuit breaker tripped.
	A fuse in your home may be blown or a circuit breaker tripped. The oven controls have been set improperly.
	The oven is too hot. The oven controls have been set improperly.
	Incomplete service wiring. The oven is too hot.



	<p>Power outage.</p> <p>Power outage service wiring.</p>
The oven light will not turn on.	<p>Power outage.</p> <p>The light bulb is loose or defective.</p>
The oven light will not turn on.	<p>The light bulb is loose or defective.</p> <p>The switch or wiring is defective.</p> <p>The appliance is not completely plugged into the electrical outlet.</p>
The appliance will not turn on.	<p>The appliance is not completely plugged into the electrical outlet.</p> <p>or a fuse in your home may be blown or a circuit breaker have tripped.</p> <p>Incomplete service wiring.</p> <p>Power outage service wiring.</p> <p>Power outage.</p> <p>The serving size may not be appropriate.</p>
Food does not broil properly.	<p>The serving size may not be appropriate.</p> <p>The rack has not been properly positioned.</p> <p>The rack has not been properly positioned.</p> <p>The cookware is not suited for broiling.</p> <p>The oven sensor needs to be adjusted.</p> <p>In some areas, the power (voltage) may be low.</p> <p>In some areas, the power (voltage) may be low.</p>
The oven temperature is too hot or too cold.	<p>The oven sensor needs to be adjusted.</p> <p>The oven temperature is too high to start a self-clean cycle.</p>
The oven will not self-clean.	<p>The oven temperature is too high to start a self-clean cycle.</p> <p>The oven controls have been set incorrectly.</p> <p>A self-cleaning cycle cannot be started if the oven lock has been activated or if a cooktop element is on.</p> <p>A self-cleaning cycle cannot be started if the oven lock has been activated or if a cooktop element is on.</p> <p>There is excessive soiling in the oven.</p>



The oven door will not open after a selfcleaning cycle.	The oven is too hot.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.
	The oven was heavily soiled.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.
Fan noise.	A convection fan may automatically turn on and off.
Oven fan is making a noise, or won't turn off.	The cooling fan is not visible, but you will hear it running whenever the electronics get hot and turn off when the electronics are cool.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.

Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.
The oven door will not open after a selfcleaning cycle.	The oven is too hot.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.
	The oven was heavily soiled.



Information codes

OVEN

Displayed code	Possible cause
C-d0	There is a short in the dial knob.
C-d1	The door lock is misaligned.
C-F0	This code occurs if communication between the Main PCB and Touch is interrupted.
C-F2	This code occurs if communication between the Main PCB and Touch is interrupted.
C-20	The oven sensor is open when the oven is operating.
	There is a short in the Oven sensor.
C-21	This code occurs if the internal temperature rises abnormally.
C-22	The sub PCB sensor is open when the oven is operating.
	There is a short in the sub PCB sensor.
C-23	The temperature probe sensor is short when the oven is operating.
C-30	The main PCB sensor is open when the oven is operating.
	There is a short in the main PCB sensor.
C-31	This code occurs if the PCB temperature rises abnormally.
-dC-	This code appears if the divider is inserted or removed while the oven is operating.

Bad line	This error message appears if the power cord is installed incorrectly.
C-A2	This code occurs if the sub PCB temperature rises abnormally high.

COOKTOP

Displayed code	Possible cause
F0H	This code occurs if communication between the Main PCB and the sub PCB is interrupted.
■	The top sensor is open when the burner is operating.
	The top sensor is short when the burner is operating.
■	The IGBT sensor is open when the burner is operating.
	The IGBT sensor is short when the burner is operating.
■	This code occurs if the DC fan motor is open or locked.
■	Displayed if the cookware on an element is unsuitable or no cookware has been placed on the cooking zone.
—	Displayed if an element knob was set to an On position, Sabbath or Self-clean mode has ended or been cancelled, or the burner was not able to detect pan during 1 minute.



This code appears if the internal temperature of a b
abnormally high.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

